A story of hay

By James A. Smith
Extension Agent

The argument of how much difference there is between rain damage hay and hay properly cured has at least been resloved by John Harrison.

Looking at only two factors, digestible protein and total digestible nutrients on samples taken from the 1982 orchardgrass/clover crop, we found these differences on an as-fed basis:

	Crude Protein	TDN
Rain-Hay	7.6%	35%
Normal Hay	12.1%	58%

What this says is that the normal hay contains 52% more crude protein. When the total food, protein, carbohydrat e s, etc. is considered, the normal hay contains 1160 pounds per ton vs. 680 pounds for the rain damaged hay.

We had earlier, ten days of beautiful hay weather. Hay is a fragile crop. It loses quality very quickly if it's allowed to be rained on or harvest is delayed.

Delayed harvest is a major problem on many farms. Some will argue just feed twice as much of the lower quality hay, but the animal has physical constrictions and can only eat a limited amount.

* * *

Animal Industry Day at Virginia Tech is Friday, July 9. Secretary of Agriculture John Block will be present to dedicate the new Animal Sciences Building.

There should be a good group attending from this county.

* * *

We have an estimated 1805 dairy and beef heifers in the county as of May 20; there were 448 calfhood vaccinated. This represents 24.8%.

Over the past 24 months, 33 counties in Virginia have had animals testing positive for brucellosis.

Vaccination is the way we will keep a handle on this problem. A certified herd is even better. Dennis Torrence tells me that his herd is now certified. We need many others to follow this lead.

* * *

Mole control in the garden or lawn is a frequently asked question we deal with. There is some evidence that properly limed soils discourage moles. Insecticides can be used to remove the food supply. The quickest control is by trapping.

Simply press down several feet of runway, place a marker similar to a bottle cap over the run. If the next day the run has not been used, pick up the marker. If the run is raised, put in a second marker and flatten.

After several days, you will have identified the active runs. Use a harpoon type mole trap over an active run.

Even though there are a number of runs, there are probably only a few moles doing the damage.

* * *

Info on home canning

By Shirley W. Walton
Extension Agent
Home Canning

The Appomattox County Extension Office gets many questions each year from home canners on the correct procedures of food preservation. Many of the questions remain the same, though the people doing the canning are many times new. One popular question that we have is, "What causes jars to break in the canner?" The answer is that breakage can occur for several reasons. Some of those reasons are:

1. Using commercial jars (recycled mayonnaise, coffee, etc. jars rather than jars manufactured for home canning.)
2. Using jars that have hairline cracks.
3. Putting jars directly on the bottom of the canner instead of on a rack.
4. Putting hot food in cold jars, or
5. Putting jars of raw or unheated food directly into boiling water in the canner instead of into hot water, then bringing the water to a boil.

Another very popular question concerns liquid that is lost from the jars during the processing. One reason for this may be that the jars were packed too full. The food expanded, forcing liquid out of the jars. Liquid may also be lost if the canner's pressure fluctuates during processing. Lowering the temperature too suddenly after processing may also cause liquid to be lost. When you are through processing, remove the pressure canner from the heat and let it cool normally at room temperature. You should not even put it where there is a draft from a window or door.

Do not ever try to replace the lost liquid in the jar. To reopen the jar would allow bacteria to enter. Loss of liquid does not cause food to spoil though the food not covered by the liquid may darken.

Master Preservers Program Started

For the first time, Appomattox has initiated a Master Preservers Program. We have homemakers who have had special training and will continue to have training updates in food preservation methods and practices. These individuals will assist the Extension Office in preparing informational type exhibits, the County Canning Contest, and answering your questions about food preservation. Persons assisting in this program and serving as Master Preservers for Appomattox County are:

Revella Austin - 352-8951
Ruth Drinkard - 352-7667
Tawanna Lee - 248-5342
Wanda Lively - 352-7748
Mitzi Mason - 376-2858
Barbara McLaughlin - 352-8244
Laura McClenny - 248-5430
Grace Miner - 248-6668
Debbie Powell - 352-2286
Pauline Reeve - 248-8213
Phyllis Wilson - 352-8306

If you have a homemaking question or problem, you may call 352-8244 or you may write P.O. Box 488, Appomattox, VA 24522. It is always a pleasure to hear from you and to help you.

RECIPE OF THE WEEK

Impossible Taco Pie

1 lb. ground beef
½ cup chopped onion
1 envelope (1¼ ounces) taco seasoning mix
1 can (4 ounces) chopped green chilies, drained
1¼ cups milk
¾ cup biscuit mix
3 eggs
2 tomatoes, sliced
1 cup shredded Monterey Jack or Cheddar cheese

Heat oven to 400°. Grease 10-inch quiche dish or pie plate, 10 x 1½ inches. Cook and stir beef and onion over medium heat until beef is brown; drain. Stir in seasoning mix. Spread in plate; sprinkle with chilies. Beat milk, baking mix and eggs until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake 25 minutes. Top with tomatoes; sprinkle with cheese. Bake until knife inserted between center and edge comes out clean, 8 to 10 minutes longer. Cool 5 minutes. Serve with sour cream, chopped tomatoes and shredded lettuce if desired. 6 to 8 servings.

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Happiness is 4-H

By Frank Sweet
Extension Agent

4-H Camp applications will be accepted through Fridy of this week. As of Monday approximately 130 youngsters have signed up to attend 4-H Camp this summer. A number of adult volunteers will be assisting with this year's 4-H Camp to assure that our youngsters will have an enjoyable week. Adults planning to help with camp include: Mrs. Gladys Moon, Mrs. Janet Morgan, Miss Pam White, Miss Bonnie Lipscomb, Miss Mitze Mason, Miss Tamara Nash, Mr. Michael Hancock, Mr. Doug Marshall, and Mr. Tom Conrad.

* * *

The Virginia Farm Management Tour will be held in Appomattox County on Saturday, July 17. Most 4-H community club members will be asked to assist with the program that day by helping to serve refreshments on the six farms that will be involved in the tour. Upwards of several thousand people will be visiting Appomattox County on the day of the tour.

* * *

Special awards were made this week to the outstanding 4-H officers and the most outstanding 4-H groups at Appomattox Elementary School and Pamplin Elementary School. The awards were based on the 4-H officers performance during the year and the participation by each class in 4-H programs and activities.

* * *

Nearly 25 senior 4-H members will participate in the State 4-H Congress on the Virginia Tech Campus during the week of June 21-15. State 4-H Congress involves over a thousand teenagers from across Virginia. Appomattox 4-H'ers involved this year are: Rose Christian, Laura Walton, Terri Nash, Donna Baldwin, Mitzi Baldwin, Darrell Conner, Richard Conner, Steve Cyrus, Jimmy Fillingame, Dale Glover, David Hancock, Jennifer Inge, Connie Krant, Glen McClenny, Kenneth McClenny, Mike McCoy, Phil Mobley, Kathy Parsons, Blair Smith, Ruby Smith, Robert Taylor, Delisa Watkins, and Marlene Watkins.

* * *

Senior 4-H'ers are reminded that it's now time to begin work on Achievement Records. The completed records are due in the Extension Office by July 29.

Ferguson in Korea

Spec. 5 William D. Frguson III, son of William D. and Edith J. Ferguson of Route 4, Appomattox, Va., has arrived for duty in Taegu, South Korea.

Ferguson, a stock control specialist with the 19th Support Command, was previously assigned at Fort Lee, Va.

He is a 1976 graduate of Appomattox County High School.

ASCS Today

By Tom Conrad

June 30, last day to certify spring-seeded crops - Farmers have until June 30 to report the sizes and intended uses of their corn, grain sorghum and soybeans to the ASCS office.

ASCS randomly checks farms to verify that the acreage reports are accurate and also provides aerial photographs for farmers to identify their fields. The acreage reports will be used to determine compliance with farm programs and will also serve as a basis for the 1983 program base acres for farms.

To be eligible for price support loans, target prices and other program benefits, farmers who participate in the 1982 program are required to report the actual planted acreage on a field-by-field basis. Farmers who did not sign up for the program could benefit also by certifying their planted acres because the 1983 base acres will be based on the certified 1982 acreage.

Appomattox County farmers who have not certified their spring seeded crops are urged to do so by June 30.

Disaster Coverage - Oats is the only program crop not covered by PCIC's All Risk Crop Insurance. Because of this, oats are covered under the ASCS Disaster Program. A farm must be participating in the Reduced Acreage Program to qualify for low yield assistance. A loss below 60 percent of the farms established yield must be realized in order to be eligible for ASCS disaster coverage.

If you have any questions about the program, please contact the ASCS office.

Disposition of Small Grain - Farmers that filed acreage reports for small grain need to report disposition of small grain for other than grain by June 30. For any report not received the small grain will be considered harvested for grain and could possibly result in a failure to fully comply situation for the farm.

This would be a situation where a farm had set-aside land that was in small grain and the small grain needs to be disposed of for other than grain to comply with program regulations.

Tobacco Reports - Fire, sun, flue tobacco acreage need to be reported to the ASCS office by June 30. Failure to do so will result in a loss of price support.

For those farms that did not grow or lease their tobacco, they need to report history preservation acreage to preserve their allotment. Reports must be made at the ASCS office.

Any Maryland tobacco produced in the county must also be reported by June 30.

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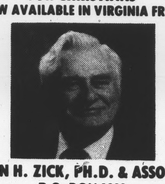

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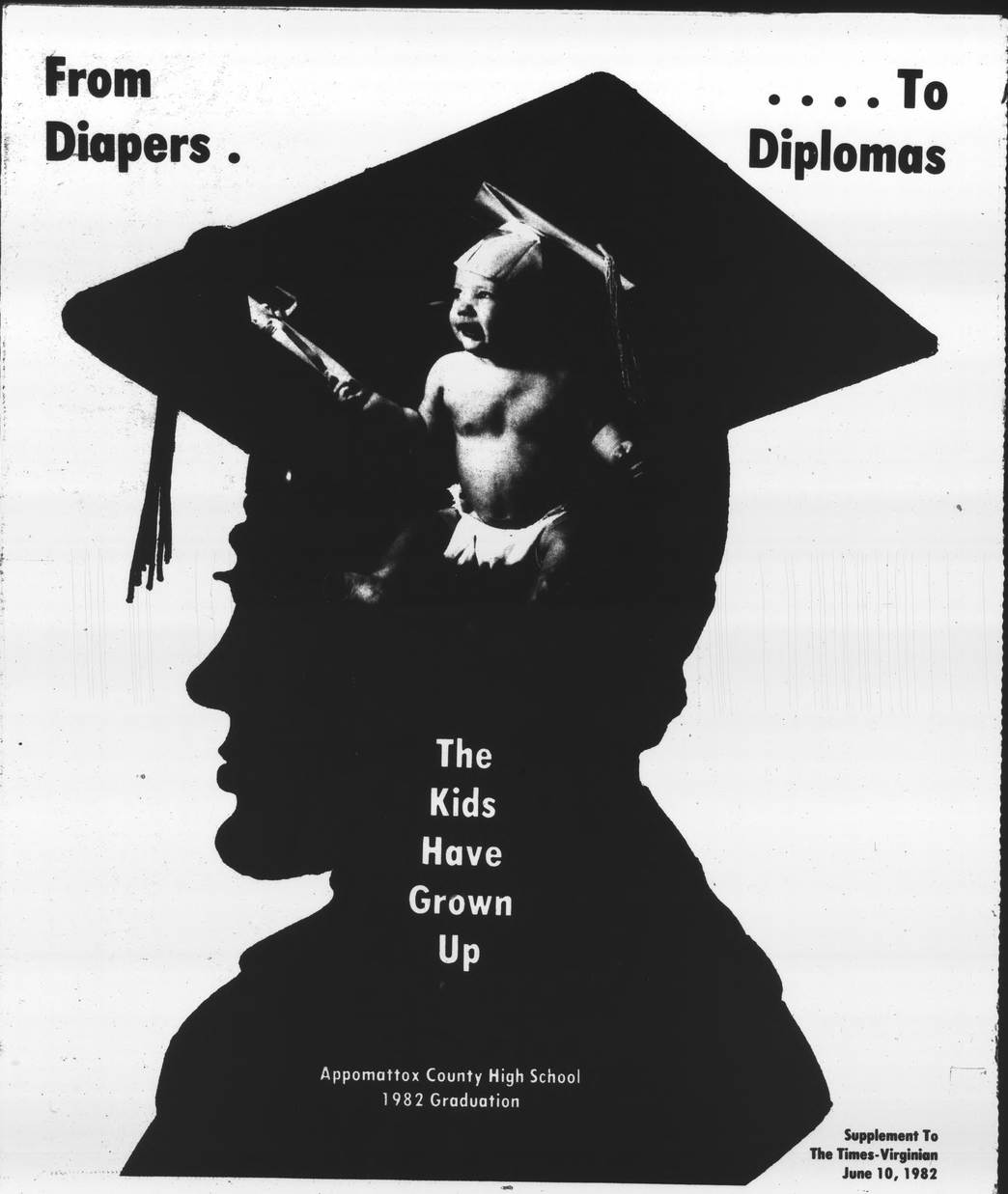

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